

## Farmers Market Fresh

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### Apple Cheese Topping

Use this spread on bagels, toast, crackers or apple slices.

#### *Ingredients:*

Yield 2 1/2 cups  
(serving size 2 tablespoons)

- 8 ounce package of cream cheese  
(at room temperature)
- 1 cup grated cheddar cheese
- 2 tablespoons lemon juice
- 1 medium-size peeled, cored Granny Smith  
apple
- 1/2 teaspoon black pepper
- 1 teaspoon dried thyme, basil or oregano



University of Wisconsin, U.S. Department of Agriculture and Wisconsin counties cooperating.  
UW-Extension provides equal opportunities in employment and programming including Title IX and ADA.

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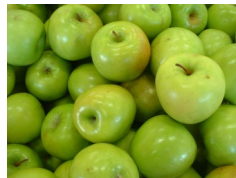
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*Directions:*

1. In a medium bowl, combine the cream cheese, cheddar cheese and lemon juice.
2. Grate apple directly into cheese mixture.
3. Sprinkle with black pepper and dried herb.
4. Cover bowl and chill approximately 1 hour.

This recipe was modified from University of Illinois Extension.

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